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**BREAKFAST**

**COUNTRY FRIED STEAK**
8oz hand-breaded cube steak, country gravy, hash browns, two eggs,* choice of toast  **15.5**

**STEAK SCRAMBLE**
New York steak bites, onion, bell pepper, bacon, cheddar jack cheese, scrambled eggs, hash browns, choice of toast  **13.5**

**BISCUITS & GRAVY**
Two house-made biscuits, country gravy, two eggs,* two bacon or sausage links  **11**

**SUNRISE SLIDERS**
Brioche bun, scrambled eggs, sausage, bacon, smoked ham, cheddar jack cheese, hash browns, maple syrup  **11**

**BELGIUM WAFFLE**
Two eggs,* choice of bacon, smoked ham steak or sausage links, maple syrup  **11**
Add strawberry or mixed berry compote  **2**

**STEAK & EGGS**
5oz New York strip, two eggs,* hash browns, choice of toast  **15.5**

**CLASSIC BREAKFAST**
Two eggs,* choice of bacon, sausage links or ham steak, hash browns, choice of toast  **10**

**CHILAQUILES**
Crisp corn tortillas, ground chorizo, seasoned shredded chicken, traditional rojo sauce, cojita cheese, cilantro, avocado, red onion, two eggs*  **12.5**

**CORNED BEEF HASH**
Braised corned beef, diced red potato, onion, bell pepper, two eggs,* choice of toast  **13.5**

**OATMEAL WITH FIXINS**
Snoqualme Falls oatmeal, brown sugar, dried fruit, choice of toast  **5.25**
Cup  **5.25** / Bowl  **7.25**

**WAGYU MEATLOAF BREAKFAST WRAP**
Wagyu beef meatloaf, caramelized onion, fire roasted red pepper, bacon, provolone cheese, scrambled eggs, diced tomato, hash browns, roasted tomato aioli, spinach and herb tortilla  **13**

**DENVER OMELET**
Ham, green and red bell peppers, onion, cheddar jack cheese, hash browns, choice of toast  **11.5**

**VEGETABLE OMELET**
Mushroom, onion, green and red bell pepper, black olive, spinach, mozzarella cheese, hash browns, choice of toast  **11.5**

**CHICKEN ENCHILADA OMELET**
Seasoned shredded chicken, fire roasted red peppers, onion, black olive, shredded pepper jack cheese, smothered in enchilada sauce, topped with crispy tortilla strips and cilantro sour cream, hash browns, choice of toast  **12.5**

**OMELET ADDITIONS / $1 EA:**
Bacon, sausage, smoked ham, ground chorizo, cheddar, mozzarella, Gruyère, cheddar jack, mushroom, onion, black olive, spinach, bell pepper, jalapeño

**SIDES**

**SUBSTITUTE O’BRIEN POTATOES FOR HASH BROWNS / $1**

**SIDE OF BACON,**
SAUSAGE LINKS OR HAM STEAK  **3.5**
TWO EGGS*  **3**
SEASONAL FRUIT  **4**
TOAST  **1**
ENGLISH MUFFIN OR BISCUIT  **2**

**BISCUIT & GRAVY  $5**
ADD COUNTRY GRAVY  **3**
HASH BROWNS  **4**
ADD CARAMELIZED ONIONS, GRAVY TO HASH BROWNS  **2**
O’BRIEN POTATOES  **4.5**

**DRINKS**

**BLOODY MARY  **5.5**
SCREDDRIVER  **4.25**
MIMOSA  **7**
BRASS MONKEY  **5**
BLUE MOON, orange juice

**COFFEE NUDGE  **6.5**
Brandy, Kahlua, crème de cacao, coffee
NUTTY IRISHMAN  **6.5**
Baileys, Frangelico, coffee

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**APPETIZERS**

**NACHOS**
Tri-colored tortilla chips, cheddar jack cheese, choice of beef or chicken, cilantro sour cream, green onions, fire roasted salsa, sour cream, jalapeño, guacamole 13.5

**CALAMARI**
Fried calamari, orange jalapeño glaze, baby arugula, crispy onions, toasted sesame seeds, Sriracha 11.5

**TATER TOT POUTINE**
Crisp tater tots, cheese curds, BBQ sauce, house-pulled pork, green onion 12

**ACHI POKE**
Ahi tuna, cucumber, avocado, five spiced wontons, kalbi sauce, nori and toasted sesame seeds 11.5

**CHICKEN WINGS**
Tossed in your choice of house buffalo or EPIC bourbon BBQ, served with celery sticks 8 wings 12 / 12 wings 17 / 25 wings 30

**SOUPS & SALADS**

**CHEESEBURGER SOUP**
Ground chuck, aromatic vegetables, creamy cheddar cheese, green onion, served with pickle chips Cup 4.75 / Bowl 6.75

**CHOWDER**
Classic New England clam chowder, cream, potatoes, bacon, clams, served with oyster crackers Cup 4.5 / Bowl 6.5

**FRENCH ONION SOUP**
Caramelized sweet onion, rich beef broth, toasted baguette, Gruyère and parmesan cheese Cup 4.5 / Bowl 6.5

**HOUSE SALAD**
House-mixed greens, local huckleberry Dijon vinaigrette, bleu cheese, cucumber, sweet and salty walnuts 7

**COBB WEDGE**
Chopped iceberg piled high with grilled chicken, smoked bacon, tomato, avocado, crumbled bleu cheese, hardboiled egg, balsamic glaze, house smoky bleu dressing Half 8 / Full 15

**CAESAR SALAD**
Hearts of romaine, house-made Caesar dressing served with lemon and topped with a parmesan crisp Half 6 / Full 11
Add blackened steelhead 7
Add grilled chicken 4
Add two shrimp skewers 6

**SANDWICHES**
Served with EPIC fries or coleslaw.
Upgrade to garlic fries, tater tots or parmesan chips for $1

**FRENCH DIP**
House-roasted sirloin, toasted ciabatta hoagie roll, mayonnaise, sautéed mushroom, caramelized onion, Gruyère, garlic rosemary au jus 14

**TURKEY MELT PANINI**
Garlic grilled sourdough, mayonnaise, romaine hearts, tomato, oven-roasted turkey breast, cheddar cheese, smoked bacon 13

**WAGYU MEATLOAF MELT**
Toasted herb ciabatta, house Wagyu meatloaf, provolone cheese, caramelized onion, roasted tomato aioli, romaine hearts, tomato 16

**CALIFORNIA PULLED PORK**
Toasted brioche bun, house applewood-smoked pork shoulder, EPIC bourbon BBQ sauce, horsey jalapeño slaw, pickle chips 13

**CLASSIC REUBEN**
Grilled marbled rye, house-braised local corned beef, crisp sauerkraut, Thousand island, Gruyère 13

**KITCHEN SINK**
House patty on Texas toast served open-face and buried in chili mac, pickled jalapeño, bacon, tomato, pickles, mayonnaise, onion, EPIC fries, cheddar jack cheese 15

**ENTRÉES**
Served with your choice of side.

**CLASSIC PIZZA**
House red sauce, whole milk mozzarella, pepperoni, Canadian bacon, Italian sausage 14

**BBQ PORK PIZZA**
BBQ sauce, red onion, bacon, jalapeño, whole milk mozzarella, mango salsa 14

**TACO PIZZA**
Fire roasted salsa, seasoned beef, red onion, black olive, romaine, cheddar jack cheese, pico de gallo, cilantro sour cream 14

**INDIAN TACO**
House fry bread, seasoned ground beef, kidney beans, pico de gallo, lettuce, cheddar jack cheese, cilantro sour cream 13

**CHICKEN TENDERS**
Golden breaded chicken tenders, coleslaw, EPIC fries 12.5
Upgrade to garlic fries 1

**BLACKENED STEELHEAD**
Cajun seared local steelhead, cilantro lime rice, seasonal vegetable, mango jalapeño salsa 18

**FISH & CHIPS**
Hand-breaded Alaskan true cod, coleslaw, house-made tarter, lemon, EPIC fries 16
Upgrade to garlic fries 1

**WAGYU MEATLOAF**
House-made Wagyu beef meatloaf, smashed potatoes, fried onions, Cabernet demi-glace, seasonal vegetable 16

**GLUTEN FRIENDLY**
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